

Historic, Archive Document

Do not assume content reflects current scientific knowledge, policies, or practices.

aTP372

.6

.U562223

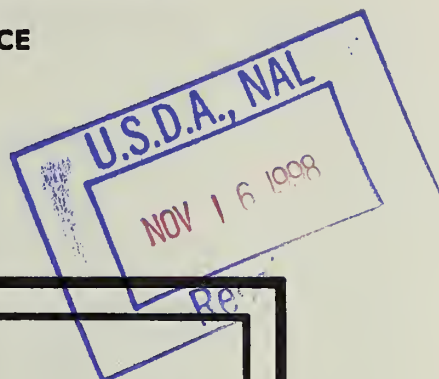
1954

**United States
Department of
Agriculture**



National Agricultural Library

UNITED STATES DEPARTMENT OF AGRICULTURE
AGRICULTURAL MARKETING SERVICE
Washington, D. C.



**UNITED STATES
STANDARDS**
for grades of
TOMATO SAUCE



EFFECTIVE MAY 10, 1954

First Issue

JAN. 10 1954

This is the first issue of the United States Standards for Grades of Tomato Sauce. These standards are issued by the Department after careful consideration of all data and views submitted. They were published in the Federal Register of April 9, 1954 (19 F.R. 2061) and became effective on May 10, 1954. Section 52.2380 was amended (22 F.R. 3535) to become effective July 1, 1957.

As in the case of other standards for processed fruits and vegetables, these standards are designed to serve as a convenient basis for sales, for establishing quality control programs, and for determining loan values. They will also serve as a basis for the inspection of this commodity by Federal inspection service, which is available for the inspection of other processed products as well.

The Department welcomes suggestions which might aid in improving these standards in future revisions. Comments may be submitted to, and copies of these standards obtained from:

Chief, Processed Products Standardization
and Inspection Branch
Fruit and Vegetable Division
Agricultural Marketing Service
United States Department of Agriculture
Washington 25, D. C.

Reprinted January, 1959

UNITED STATES STANDARDS FOR GRADES OF TOMATO SAUCE¹

Effective May 10, 1954

PRODUCT DESCRIPTION AND GRADES

Sec.

- 52.2371 Product description.
52.2372 Grades of Tomato Sauce.

FILL OF CONTAINERS

- 52.2373 Recommended fill of container for tomato sauce.

FACTORS OF QUALITY

- 52.2374 Ascertaining the grade.
52.2375 Ascertaining the rating for the factors which are scored.
52.2376 Color.
52.2377 Consistency.
52.2378 Defects.
52.2379 Flavor.

LOT INSPECTION AND CERTIFICATION

- 52.2380 Ascertaining the grade of a lot.

SCORE SHEET

- 52.2381 Score sheet for tomato sauce.

AUTHORITY: §§ 52.2371 to 52.2381 issued under sec. 205, 60 Stat. 290, Pub Law 156, 83d Cong.; 7 U. S. C. 1624.

PRODUCT DESCRIPTION AND GRADES

§ 52.2371 *Product description.* Tomato sauce is the concentrated product prepared from the liquid extracted from mature, sound, whole tomatoes, the sound residue from preparing such tomatoes for canning, or the residue from partial extraction of juice, or any combination of these ingredients, to which is added salt and spices and to which may be added one or more nutritive sweetening ingredients, a vinegar or vinegars, and onion, garlic, or other vegetable flavoring ingredients. The refractive index of the tomato sauce at 20 degrees

Centigrade is not less than 1.3461 nor more than 1.3541.

§ 52.2372 *Grades of tomato sauce.* (a) "U. S. Grade A" or "U. S. Fancy" is the quality of tomato sauce that possesses a good color; that possesses a good consistency; that is practically free from defects; that possesses a good flavor; that possesses a good finish; and that scores not less than 85 points when scored in accordance with the scoring system outlined in this subpart.

(b) "U. S. Grade C" or "U. S. Standard" is the quality of tomato sauce that possesses a fairly good color; that possesses a fairly good consistency; that is fairly free from defects; that possesses a fairly good flavor; that possesses a good finish; and that scores not less than 70 points when scored in accordance with the scoring system outlined in this subpart.

(c) "Substandard" is the quality of tomato sauce that fails to meet the requirements of "U. S. Grade C" or "U. S. Standard."

FILL OF CONTAINER

§ 52.2373 *Recommended fill of container for tomato sauce.* The recommended fill of container is not incorporated in the grades of the finished product since fill of container, as such, is not a factor of quality for the purposes of these grades. It is recommended that each container of tomato sauce be filled as full as practicable without impairment of quality and that the product occupy not less than 90 percent of the capacity of the container.

FACTORS OF QUALITY

§ 52.2374 *Ascertaining the grade.* (a). The grade of tomato sauce is ascertained

¹ The requirements of these standards shall not excuse failure to comply with the provisions of the Federal Food, Drug, and Cosmetic Act.

by considering the factor of finish, which is not scored, and the ratings for the factors of color, consistency, defects, and flavor, which are scored. The relative importance of each factor which is scored is expressed numerically on the scale of 100. The maximum number of points that may be given for each such factor is:

Factors:	Points
Color -----	25
Consistency -----	25
Defects -----	25
Flavor -----	25
Total score-----	100

(b) "Good finish" means that the product is evenly comminuted and has a uniform, smooth texture.

§ 52.2375 *Ascertaining the rating for the factors which are scored.* The essential variations within each factor which is scored are so described that the value may be ascertained for each factor and expressed numerically. The numerical range within each factor which is scored is inclusive (for example, "21 to 25 points" means 21, 22, 23, 24, and 25 points).

§ 52.2376 *Color*—(a) *General.* The amount of red in the tomato sauce is determined by comparing the color of the product with that produced by spinning a combination of the following Munsell color discs:

- Disc 1—Red (5R 2.6/13) (glossy finish).
- Disc 2—Yellow (2.5YR 5/12) (glossy finish).
- Disc 3—Black (N1) (glossy finish).
- Disc 4—Gray (N4) (mat finish).

(b) (A) *classification.* Tomato sauce that possesses a good color may be given a score of 21 to 25 points. "Good color" means that the color is typical of tomato sauce made from well ripened red tomatoes and which has been properly prepared and properly processed. Such color contains as much or more red than that produced by spinning the specified Munsell color discs in the following combinations: 65 percent of the area of Disc 1; 21 percent of the area of Disc 2; 14 percent of the area of Disc 3 or of Disc 4, or 7 percent of the area of Disc 3, and 7 percent of the area of Disc 4, whichever most nearly matches the reflectance of

the tomato sauce.

(c) (C) *classification.* If the tomato sauce possesses a fairly good color, a score of 17 to 20 points may be given. Tomato sauce that falls into this classification shall not be graded above U. S. Grade C or U. S. Standard, regardless of the total score for the product (this is a limiting rule). "Fairly good color" means that the color is typical of tomato sauce and contains as much or more red than that produced by spinning the specified Munsell color discs in the following combinations: 53 percent of the area of Disc 1; 28 percent of the area of Disc 2; 19 percent of the area of either Disc 3 or 4, or 9½ percent of the area of Disc 3, and 9½ percent of the area of Disc 4, whichever most nearly matches the reflectance of the tomato sauce.

(d) (SStd) *classification.* Tomato sauce that fails to meet the requirements of paragraph (c) of this section may be given a score of 0 to 16 points and shall not be graded above Substandard, regardless of the total score for the product (this is a limiting rule).

§ 52.2377 *Consistency*—(a) *General.* The factor of consistency refers to the viscosity of the product and the tendency to hold its liquid portion in suspension.

(b) (A) *classification.* Tomato sauce that possesses a good consistency may be given a score of 22 to 25 points. "Good consistency" means that the tomato sauce shows not more than a slight separation of free liquid when poured on a flat grading tray; is not excessively stiff; and flows not more than 14 centimeters in 30 seconds at 20 degrees Centigrade in the Bostwick consistometer.

(c) (C) *classification.* If the tomato sauce possesses a fairly good consistency, a score of 18 to 21 points may be given. Tomato sauce that falls into this classification shall not be graded above U. S. Grade C or U. S. Standard, regardless of the total score for the product (this is a limiting rule). "Fairly good consistency" means that the tomato sauce may show a noticeable, but not excessive, separation of free liquid when poured on a flat grading tray; is not excessively stiff; and flows not more than 18 centimeters in 30 seconds at 20 degrees Centigrade in the Bostwick consistometer.

* NATIONAL AGRICULTURAL LIBRARY



1022471899

NATIONAL AGRICULTURAL LIBRARY



1022471899